



The  
UNIVERSITY CLUB  
of Victoria

## CATERING SERVICES PACKAGE



**For booking inquiries, please contact:**  
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250-721-7938

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Victoria, BC  
V8P 5C2

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# ABOUT US

The University Club is nestled away in the trees and located right on the University of Victoria grounds, surrounded by an abundance of wildlife. Our private hideaway for your next event, meeting or wedding is sure to be the perfect venue. Please inquire about availability and to book a sight tour of our lovely oasis.



## Catering

The Club caters receptions, dinners, meetings and special occasions for 15 to 250 people.

## Weddings

The University Club's forest and pond setting is ideal for memorable weddings and receptions.



## Events

The Club offers food and beverage themed events for members and their guests every month.

## Membership

The University Club offers a variety of membership packages for the university and broader community.

# OUR TEAM

**JEFF HANSON**  
**GENERAL MANAGER**  
uclubgm@uvic.ca

**MORGAN PETTIT**  
**SALES AND CATERING**  
uclubcatering@uvic.ca

**JEAN BERTIN**  
**CHEF**  
uclubchef@uvic.ca



# CLUB MEMBERSHIP

## LETS TALK ABOUT MEMBERSHIP

The University Club is a private club funded by its membership. The Club welcomes new members within four different membership categories. Please review the following information and complete a member application within the category that reflects your relationship with the University. If you have any questions, please contact the general office at 250.721.7935 or email Jeff or Morgan

## REGULAR MEMBERSHIP

All regular University of Victoria faculty and staff are eligible for Regular membership in the University Club. As Regular members, you may vote at all annual and special meetings of the Club.

Monthly dues are \$30 plus applicable taxes (Annually: \$360 plus applicable taxes)

## RETIREE MEMBERSHIP

A Regular member who has retired fully from the University and has been a Regular member for at least five years is invited to apply to be a Retiree member. Monthly dues are \$15.00 plus applicable taxes.

UVic Retirees Association (UVRA) – Membership is open to all members of the UVRA. Monthly dues are \$15.00 plus applicable taxes. UVic Retirees' are eligible for a one-time, one-year, free University Club associate membership if they have not previously been a Club member.

## ASSOCIATE MEMBERSHIP

Associate membership is open to the general public, University of Victoria Alumni Association, Faculty Clubs at other universities who have retired to the Victoria area, sabbatical visitors to UVic and sessional instructors of UVic courses who are recommended by a current member may apply for Associate membership.

Members of the University of Victoria Senate, Board of Governors, and Executive & Directors of the University of Victoria Alumni Association also are invited to join as Associate members. Monthly dues are \$30 plus applicable taxes (Annually: \$360 plus applicable taxes)

## CORPORATE MEMBERSHIP

Companies who do business with the University community are encouraged to join the University Club. There is no initiation fee and Annual membership dues are \$670 plus applicable taxes, payable in one lump sum. This works out to only \$55 plus applicable taxes per month.

# ROOM CAPACITIES

\*CONFIGURATIONS ARE MAXIMUM CAPACITY AND DO NOT ALLOW FOR ADDITIONAL SET UP FOR FOOD/BEVERAGE OR AV IN THE SPACE\*

	USHAPE	BOARDROOM	BANQUET	THEATRE	HALF ROUNDS	STANDING
MAIN DINING ROOM	60	80	200	175	110	250
WILD ROSE ROOM	40	40	60	80	40	80
SALAL (A)	--	20	16	--	12	20
SNOWBERRY (B)	--	20	16	--	12	20
HONEYSUCKLE (C)	20	24	24	24	18	20
ABC	40	60	72	100	48	75
HONEYSUCKLE & SNOWBERRY	30	40	40	50	30	40
SALAL & SNOWBERRY	20	24	32	40	24	40
FIREPLACE LOUNGE	--	--	--	--	--	70
PATIO	--	--	56	120	--	100

# ROOM RENTAL RATES

## MEMBER

ROOM	RENTAL FEE	FOOD MINIMUM (M-F)	FOOD MINIMUM (SAT ONLY)
MAIN DINING ROOM	\$1000 (M-F)	\$1500	\$1500 (lunch)
	\$2500 (SAT) Oct 1st-April 30th	\$3000 (fri dinner)	\$3000 (dinner)
	\$5000 (SAT WEDDINGS) May 1st-Sept 30th		
WILD ROSE	\$175 (half day)	\$400	
SALAL	\$225 (full day)		
SNOWBERRY	\$75 (half day per room)	\$200	
HONEYSUCKLE	\$115 (full day per room )	(per room)	
FIREPLACE LOUNGE	\$300	\$400	\$800
CAMAS	\$125 (half day)	\$200	
	\$200 (full day)		
EVENT PATIO	\$500	\$1000	\$1500 (lunch)
			\$2000 (dinner)
FIREPPLACE LOUNGE PATIO	\$250	\$1000	\$1500 (lunch)
			\$2000 (dinner)

## NON - MEMBER

ROOM	RENTAL FEE	FOOD MINIMUM (M-F)	FOOD MINIMUM (SAT ONLY)
MAIN DINING ROOM	\$2500 (M-F)	\$2000	\$2000 (lunch)
	\$4000 (SAT) Oct 1st-April 30th	\$3500 (fri dinner)	\$3500 (dinner)
	\$7000 (SAT WEDDINGS) May 1st-Sept 30th		
WILD ROSE	\$225 (half day)	\$500	
SALAL	\$300 (full day)		
SNOWBERRY	\$100 (half day per room)	\$250 (per room)	
HONEYSUCKLE	\$175 (full day per room )		
FIREPLACE LOUNGE	\$450	\$600	\$1200
CAMAS	\$125 (half day)	\$400	
	\$200 (full day)		
EVENT PATIO	\$750	\$2000	
FIREPPLACE LOUNGE PATIO	\$250	\$2000	\$2000 (lunch)
			\$2500 (dinner)





# HOT CANAPES

**\*\*MINIMUM 2 DOZEN PER ORDER\*\***

**\*\*PRICE LISTED PER DOZEN\*\***

BUFFALO CAULIFLOWER   \$36  
tahini yogurt



MUSHROOM TOAST   \$36  
mushrooms 3 ways, mousse, sautéed and  
crispy



RISOTTO BALLS  \$44  
*lightly breaded risotto with tomato jam  
and fresh basil*

VEGETABLE SPRING ROLLS  \$46  
*plum sauce*

BACON WRAPPED SCALLOPS \$50  
*maple dipping sauce*

CHICKEN SATAY SKEWERS \$48  
*lemongrass, wasabi aioli, micro cilantro*

SLIDERS   \$60  
*choice of beef, chicken or jackfruit*  
pickles, tomato, cheddar cheese, 1000 island  
aioli

 = vegetarian  
 = vegan/can be made vegan



# COLD CANAPES

**\*\*MINIMUM 2 DOZEN PER ORDER\*\***

**\*\*PRICE LISTED PER DOZEN\*\***

## MINI TOASTS

choice of hummus, tomato  
bruschetta or avocado

\$36

## ROASTED ROOT REMOULADE

*crispy chorizo*

\$40

## GRAPE TOMATO BOCCONCINI SKEWER

*pesto marinated bocconcini,  
balsamic reduction*

\$42

## AHI TUNA POKE SPOON

*soy marinated tuna, edamame,  
wasabi aioli*

\$48

## CHEFS SEASONAL CHOICE

*ask about our seasonal canape*

\$MP

## SMOKED SALMON ONION CAPER

*cream cheese and dill mousse*

\$54

## LOBSTER AND PRAWN ROLL

*buttered brioche bun, harissa yogurt, curled  
green onion*

\$66



= vegetarian



= vegan/can be made vegan





# DESSERT CANAPES

**\*\*MINIMUM 2 DOZEN PER ORDER\*\***

**\*\*PRICE LISTED PER DOZEN\*\***

CHOCOLATE MOUSSE CUP  \$34  
*chocolate chip*

MINI CHEESECAKE BITES  \$36  
*vanilla bean, graham cracker*



MINI FRUIT TARTS  \$38  
*fresh fruit, Grand Marnier bavarian*

CHURRO DONUTS  \$44  
*Dip Whipped Cream, chocolate or  
caramel sauce*

SWEET PETIT FOURS  \$50  
*assorted bite sized treats*

CREME BRULEE  \$40  
*vanilla bean custard, caramelized sugar*

CHEFS SEASONAL CHOICE   \$MP  
*ask about our fresh seasonal dessert*

 = vegan/can be made vegan  = vegetarian



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# PLATTERS

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## MEAT AND CHEESE

*local charcuterie with house made jam and assorted cheese*

SMALL PLATTER **\$170**  
(SERVES 20)

MEDIUM PLATTER **\$330**  
(SERVES 40)

LARGE PLATTER **\$500**  
(SERVES 60)

## FARMERS MARKET VEGGIES

*mixture of raw, roasted and pickled vegetables, ranch dressing*

SMALL PLATTER **\$45**  
(SERVES 20)

ADD HUMMUS **\$20**

MEDIUM PLATTER **\$90**  
(SERVES 40)

ADD HUMMUS **\$30**

LARGE PLATTER **\$140**  
(SERVES 60)

ADD HUMMUS **\$40**

## FRESH FRUIT

*display of fresh seasonal selection of fruits*

SMALL PLATTER **\$85**  
(SERVES 20)

MEDIUM PLATTER **\$170**  
(SERVES 40)

LARGE PLATTER **\$225**  
(SERVES 60)

## FRESH SEAFOOD TOWER

*tuna poke, prawns, crab, lobster, smoked salmon and local mussels, cocktail sauce*

SMALL TOWER **\$225**  
(SERVES 20)

MEDIUM TOWER **\$450**  
(SERVES 40)

LARGE TOWER **\$650**  
(SERVES 60)





# BREAKFAST

(MINIMUM 15 PEOPLE)

## CHEFS CONTINENTAL

**\$22/PERSON**

coffee and tea selection  
seasonal fruit platter  
chefs choice of two bakery items  
fresh baked cookies

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## CLASSIC BREAKFAST

**\$35/PERSON**

choice of coffee/tea and assorted fruit juice  
seasonal fruit platter  
chefs choice of two bakery items  
breakfast potatoes  
scrambled eggs and bacon  
avocado toast

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## PLANT BASED BREAKFAST

**\$25/PERSON**

coffee and tea selection  
seasonal fruit platter  
chefs choice of two vegan bakery items  
avocado, hemp heart & mung bean toast  
option to make choices gluten free












# BREAKFAST

(MINIMUM 15 PEOPLE)

## ADD ONS:

assorted juices	\$6 per/person
bacon and eggs	\$7 per/person
mini avocado toasts  	\$6 per/person
chorizo hash 	\$7 per/person
yogurt and berries 	\$7 per/person
vegetable frittata 	\$7 per/person
• choice of one: potato and bacon OR tomato goat cheese & basil pesto	
breakfast strudel 	\$8 per/person
• choice of two: leek and parmesan tomato and olives spinach and feta	
blueberry chia oatmeal and almond milk 	\$8 per/person

 = vegan/can be made vegan  = vegetarian







# LUNCH

(MINIMUM 20 PEOPLE)

## LIGHT LUNCH

<b>BUFFET</b>	<b>\$36/PERSON</b>
<b>PLATED MEAL</b>	<b>\$42/PERSON</b>

chefs daily soup  
choice of side or salad (pick one)  
chefs selection of seasonal sandwich's (pick two)

- antipasti with lemon basil aioli
- grilled tomato with goat cheese 
- chicken avocado
- chickpea of the sea on chia and quinoa loaf 

includes coffee and tea

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## CHEFS LUNCH

<b>BUFFET</b>	<b>\$48/PERSON</b>
<b>PLATED MEAL</b>	<b>\$54/PERSON</b>

choice of soup or salad (pick one)  
choice of side (pick two)  
choice of chefs menu entrée (pick one)

- steak
- salmon
- chicken
- vegetarian/vegan
- meal enhancements are available

includes coffee and tea





# DINNER

(MINIMUM 30 PEOPLE)

## LIGHT DINNER

<b>BUFFET</b>	<b>\$65/PERSON</b>
<b>PLATED MEAL</b>	<b>\$70/PERSON</b>

choice of soup or salad (pick one)

choice of side (pick one)

choice of chefs menu entrée (pick two)

- steak
  - salmon
  - chicken
  - vegetarian/vegan
  - meal enhancements are available
- includes coffee and tea
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## CHEFS DINNER

<b>BUFFET</b>	<b>\$70/PERSON</b>
<b>PLATED MEAL</b>	<b>\$75/PERSON</b>

choice of soup or salad (pick one)

choice of side (pick three)

choice of chefs menu entrée (pick two)

choice of chefs menu dessert (pick one)

- steak
  - salmon
  - chicken
  - vegetarian/vegan
  - meal enhancements are available
- includes coffee and tea





# CHEFS MENU

## SALAD CHOICES

### Medley of Greens

fresh spring mix, tomato, cucumber,  
carrot and Italian dressing

### Butternut Squash Salad

butternut squash, dried cranberries,  
fresh herbs, balsamic dressing

### Deconstructed Caesar Salad

fresh romaine, bacon bits, croutons,  
Grana Padano, Caesar dressing

### Quinoa Salad

red onion, cucumber, feta, Kalamata  
olives, lemon dressing and arugula

### Mexican Salad

corn, black beans, avocado, chipotle  
spices, peanut lime drizzle

## SALAD ADD ONS

### Daily Soup and Bread

your choice of:  
olive bread OR  
potato and scallion vegan bread  
+ \$4/person

### Seafood Chowder + \$6/person

**Panzanella Salad**  
vine ripened tomatoes . grape tomato,  
fior di latte, foccacia croutons, arugula,  
basil, white balsamic vinaigrette  
+ \$6/person

**Lobster Salad**  
citrus and shallots vinaigrette, grape  
tomato. mixed greens, fresh tarragon  
+ \$10/person



 = vegan/can be made vegan

 = vegetarian



# CHEFS MENU

## SIDE CHOICES

**Fresh Baked Rolls** V 

butter, balsamic vinaigrette, extra virgin olive oil

**Seasonal Veggies** 

chef selection of seasonal fresh vegetables

**Roasted Baby Potatoes** 

**Basmati Rice Pilaf** 

**Brussel Sprouts and Sweet Potato** V 

tahini sauce

## ENHANCEMENTS

**Truffle Mashed Potatoes** V 

+ \$4/person

**Zesty Quinoa Salad** 

+ \$4/person

**Cheesy Tomato and Barley Risotto** V 

+ \$4/person


**Garlic Butter and White Wine Prawns**

+ \$8/person

**Lobster Macaroni and Cheese**

+ \$10/person



 = vegan/can be made vegan

V = vegetarian



# CHEFS MENU

## ENTREE CHOICES

### Grilled Striploin

choice of:

chimichurri ~ green peppercorn ~ bourbon mushroom

### Baked Salmon

choice of sauce:

basil cream ~ dill yogurt ~ brown sugar mustard

### Roast Chicken

choice of:

lemongrass ~ mushroom tarragon ~ spicy peanut sauce

### Chickpea Ratatouille



rustic southern french vegetables stew,  
grana padano

## ENHANCEMENTS

### Lobster Tail

white wine garlic butter  
+ \$18/person

### Braised Beef Short Ribs

bourbon mushroom sauce  
+ \$10/person

### Local Baked Halibut

tomato caper sauce  
+ \$12/person

### Duck Confit Leg

salsa verde  
+ \$10/person

### Vegan Beluga Lentil Curry

creamy Indian Dal lentil stew  
+ \$9/person

## BEEF UPGRADE

Bavette

Tenderloin

Ribeye

\$MP

 = vegan/can be made vegan

 = vegetarian





# DESSERTS

**crème brulee** 

vanilla custard with torched sugar

**vegan brownie** 

vegan dark chocolate and flourless brownie

**chocolate mousse cup** 

light and intense chocolate flavour

**deconstructed vanilla cheesecake bites** 

grand marnier infused cherry coulis, graham cracker

**seasonal dessert** 

chefs seasonal inspiration



 = vegan/can be made vegan  = vegetarian



# LATE NIGHT STATIONS

**8PM-10PM**



## **SAY CHEESE**

**\$12/PERSON**

CHOICE OF TWO:

- tomato basil
- smoked cheddar and boursin
- bacon jam and caramalized onion



## **ITS TACO TIME**

**\$15/PERSON**

CHOICE OF:

- chicken, beef or vegetarian

SERVED WITH:

- lettuce, pico de gallo, cheese, black beans, corn, salsa, sour cream, guacamole



## **AUTHENTIC POUTINE**

**\$12/PERSON**

SERVED WITH:

- fresh cut fries
- house made gravy
- cheese curds and green onions



# WEDDING ADD ONS



## WEDDING TOAST

**\$14/PERSON SPARKLING WINE**

**\$24/PERSON CHAMPAGNE**



## BUBBLES AND BITES

**\$50/PERSON (MINIMUM 6)**

### BRIDAL SUITE

sampler platter of bite sized appys

bridal suite toast

choice of: house red or white wine

mimosa tray



## BITES AND BREWS

**\$50/PERSON (MINIMUM 6)**

### GROOM SUITE

sampler platter of appys

groom suite toast

choice of: house red or white wine

glass of beer



# AFTERNOON TEA

## INCLUDES ASSORTED TEA

- aged earl grey
- Moroccan mint
- green tea
- breakfast blend
- coffee/decaf on request

GROUP BOOKINGS  
MINIMUM 15 PPL

2pm-5pm

\$39/PERSON

## PAIRED WITH AFTERNOON SNACKS

### sweet:

- sweet petits fours
- assorted macarons
- lemon loaf
- fruit tarts
- chocolate mousse tea cup
- scone with whipped cream,  
butter, house made jam

### savory:

- cucumber honey thyme on  
ciabatta
- egg salad on ciabatta



# BEVERAGES

## JUMP START

Coffee (charged on consumption) .....	\$27.50/thermos
Tea (charged on consumption) .....	\$4/bag
Kombucha Cans .....	\$7/can
Zeva Cold Tea .....	\$5/bottle

## COLD DRINKS

Assorted Juices (orange, apple or grapefruit).....	\$25/carafe
Bottled Water .....	\$4/bottle
Perrier .....	\$5/bottle
Assorted Canned Soft Drinks .....	\$4/can
Punch Bowls .....	\$ 60/half    \$90 /full



# ALCOHOL

## RED WINE

### GLASS BOTTLE

#### RED ROOSTER MERLOT

Naramata Bench, BC VQA

**\$11**

**\$42**

#### STAGS HOLLOW SIMPLY PINOT NOIR

Okanagan Falls, BC VQA

**\$11**

**\$42**

#### CEDAR CREEK CABERNET FRANC

Kelowna, BC VQA

**\$12**

**\$46**

#### CORCELETTES SYRAH

Similkameen Valley, BC VQA

**\$13**

**\$50**

#### GRAY MONK ODYSSEY CABERNET SAUVIGNON

Lake Country, BC VQA

**\$14**

**\$54**

#### BURROWING OWL MERLOT

Oliver, BC VQA

**\$14**

**\$54**

#### SANDHILL SMALL LOTS SANGIOVESE

Kelowna, BC VQA

**\$15**

**\$58**

#### MOON CURSER MALBEC

Osoyoos, BC VQA

**\$16**

**\$58**



# ALCOHOL

## WHITE WINE

### GLASS BOTTLE

#### RED ROOSTER PINOT GRIS

Naramata Bench, BC VQA

**\$10**

**\$38**

#### FITZPATRICK FAMILY VINEYARD

Peachland, BC VQA

**\$10**

**\$38**

#### TIGHTROPE SAUVIGNON SEMILLION

Naramata Beach, BC VQA

**\$13**

**\$50**

#### TINHORN CREEK CHARDONNAY

Oliver, BC VQA

**\$11**

**\$42**

#### MOON CURSER VIOGNIER

Osoyos, BC VQA

**\$12**

**\$46**

#### CEDAR CREEK RIESLING

Kelowna, BC VQA

**\$12**

**\$46**

## ROSE & SPARKLING

### GLASS BOTTLE

#### GRAY MONK ROSE

Lake Country, BC VQA

**\$11**

**\$42**

#### FITZPATRICK FAMILY PINOT BLANC CREMANT

Peachland, BC VQA

**\$11**

**\$42**



# AV/RENTALS

## EQUIPMENT

### RENTAL FEE

SCREEN/PROJECTOR/AV CART (TWO)	<b>\$65</b>
60" FLAT SCREEN (THREE)	<b>\$50</b>
UPLIGHTING	<b>\$20</b>
PIPE AND DRAPE	<b>\$50</b>
COCKTAIL TABLES (TEN)	<b>\$10</b>
FLIPCHARTS	<b>\$25</b>

## COMPLIMENTARY

PODIUM AND MIC (THREE)

WIRELESS MIC (TWO)

HOUSE SOUND SYSTEM

WIRELESS/LAPEL MICROPHONE

**please inquire to book  
these complimentary  
AV services as part of  
your event booking**



# FINE PRINT

## EXCLUSIVITY

- guests will have exclusive access to their rental space. Other rooms may be rented or available to members

## MUSIC

- house sound and in house music
- portable AUX
- SOCAN fee (Society of Composers, authors and music publishers of Canada)

## ACCESSABILITY

- no elevator access required
- accessibly entrance and washrooms

## END TIMES

- events must conclude by 12:30am
- last call will be at 11:30pm

## GRATUITY

- all food and beverage is subject to 20% gratuity

## PARKING

- located across from Parking Lot 9
- Parking Lot 7 & 8 walking distance
- pay parking available
- lots operated by UVIC parking services
- please enquire on event code parking

## RIGHT OF REFUSAL

- club has the right to deny booking requests if the provided budget for food/beverage will not be sufficient due to guest count

## WHATS INCLUDED

- linens, napkins, skirting
- tables, chairs, plateware, glassware
- access to in house AV equipment and WIFI
- in house sound system
- coat room

## WHATS NOT INCLUDED

- decor
- cake (commercially made)
- DJ services
- set up and take down of outside decor

## ALCOHOL AND BAR SERVICE

- corkage fee
- bartender fee for satellite bar
- open wine bottles can be taken home
- HOST BAR: host will pay for all beverages purchased by guests
- CASH BAR: guests are responsible to pay for drinks ordered
- TICKETED: tickets given to guests can be exchanged for beverage options selected by the host. Option to move into cash bar beyond this.

## CANCELLATION AND FINAL NUMEBERS

- cancellation 60 days: room rental fee
- cancellation 15-60 days: room rental and 50% food minimum
- cancellation 7-15 days: room rental and 100% of food minimum
- cancellation within 3 days: 100% charge
- final numbers and food order required 10 days prior to event